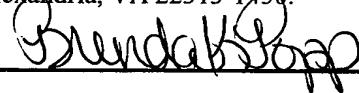


ABSTRACT OF THE DISCLOSURE

Dried soft aerated confections and methods of their preparation are provided having a water activity of about 0.1 to 0.4 and a glass transition temperature of less than 20°C. The confections comprise sugars, a foaming and a structuring ingredient,
5 preferably each gelatin, and about 5 to 15% softening agent. Preferred softening agents include glycerin, polyglycerols and mixtures thereof. The confections are aerated to densities of about 0.1 to 0.5 g/cc. The soft dried aerated confections are particularly suited for addition to children's Ready-To-Eat cereals in the form of pieces weighing about 0.1 to 2g each. The dried confection pieces maintain their soft
10 texture over time without causing moisture migration to the cereal.

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Brundage